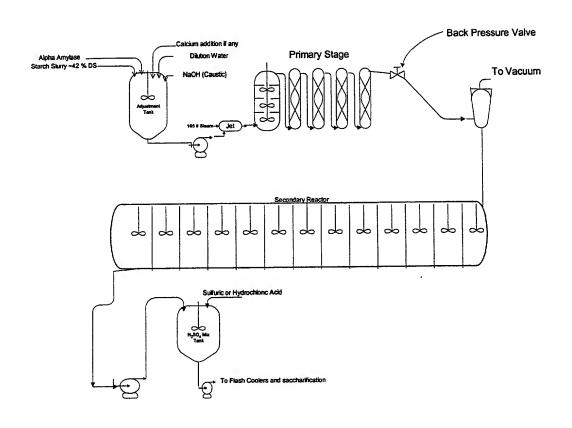
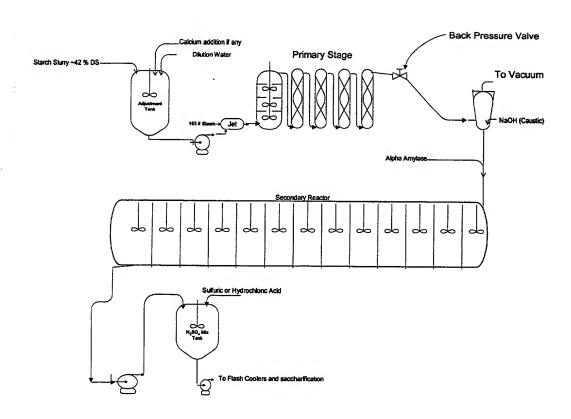
## **PRIOR ART**

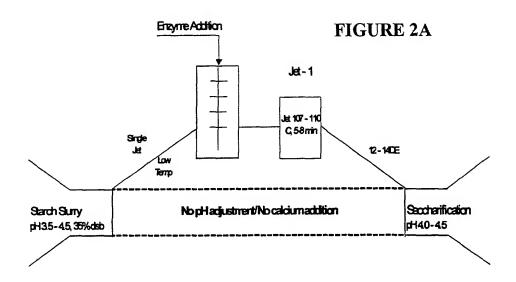
Figure 1 A Low Temperature Cook (105-108 °C) Enzyme added pre-jet

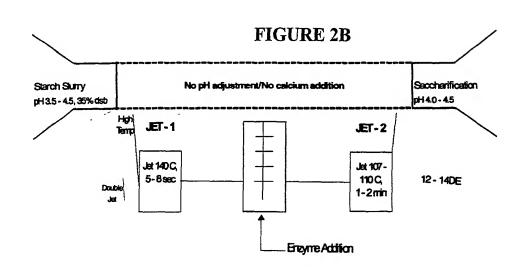


## **PRIOR ART**

Figure 1 B High Temperature Cook (145-155 °C) Enzyme added post-jet







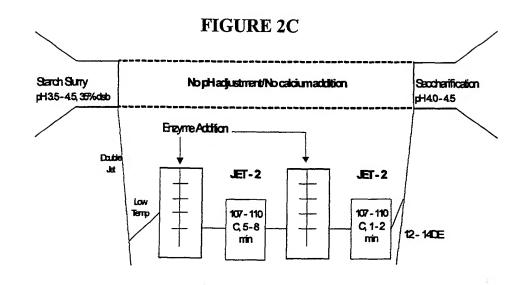


FIGURE 3

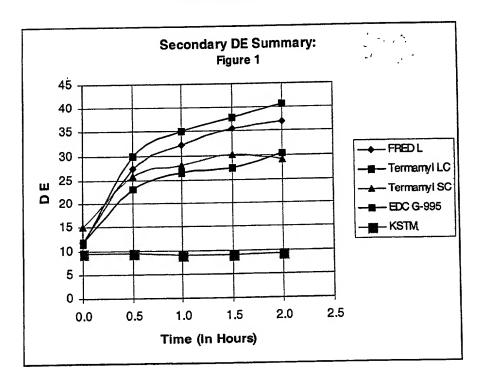
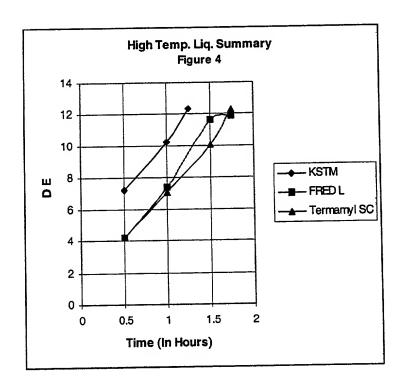


FIGURE 4



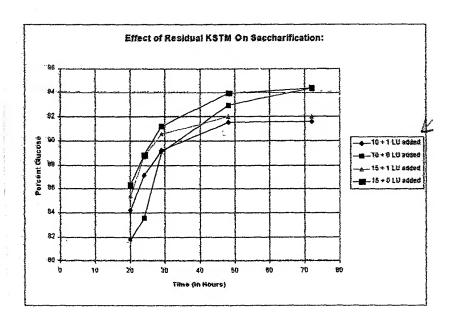


FIGURE 5

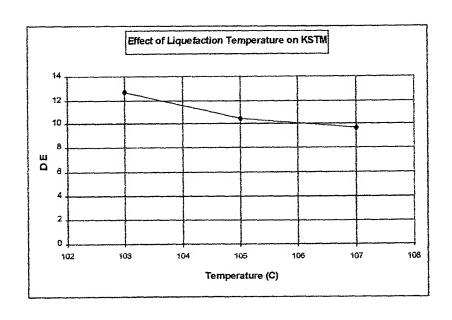


FIGURE 6

Carbonydn	ate Profile, i	Control (FR	ED L Lique	efact)
Hours	Glucose	Dn2	Do3	> [

Hours	Glucose	Dp2	Dp3	>Dp3
16	94.31	2.28	0.89	2.51
24	96.71	1.77	0.67	0.89
40	96 94	2.09	0 45	0.52
48	96.93	2.27	0 39	0.41

Carbohydrate Profile, KSTM

Hours	Glucose	Dp2	Dp3	>Dp3
16	95 52	2 18	0.95	1.35
24	95 55	2 16	0 94	1.35
41	95.53	2.18	0.95	1.35
48	95, 69	2.3	0.87	1,14

FIGURE 7

